

Seasonal three courses

Starters

Sweet Potato Soup, crisp onions, sweet chilli oil **VG** 372 kcal

Crispy Pork Belly, Asian slaw and smoked chilli jelly 561 kcal

Tenderstem® Broccoli, tempura, soy and ginger sauce, spring onion and chilli **VG** 417 kcal

HarBAR Prawn Cocktail, avocado, cucumber, Marie Rose sauce 511 kcal 5 supplement

Mains

Cheeseburger, bacon jam, tomato, lettuce, gherkins and fries 892 kcal

Pumpkin Sage Tortellini, walnut butter, fried sage **VG** 692 kcal

Grilled Stone Bass, cherry vine tomato ragout, new potatoes, avocado oil 718 kcal

8oz Ribeye Steak, baby leaf and Parmesan salad, fries 905 kcal 10 supplement

*Add your choice of sauce - Béarnaise 397 kcal or Green Peppercorn 201 kcal or Red Wine Jus 388 kcal 3 each
Make it Surf & Turf, add - Three Tiger Prawns 177 kcal 9*

To Finish

Sticky Toffee Pudding, toffee sauce, banana split ice cream **V** 488 kcal

White Chocolate & Cranberry Cheesecake, stem ginger ice cream 508 kcal

English Cheese Selection, Blackbomber, Isle of Wight Blue, Rosary Goat's Cheese, poached apricot, quince jelly, pickled onions, crackers 635 kcal 5 supplement

Three Scoops of Local Baboo Gelato Dorset Ice Creams **V & Sorbets **VG****

Ask what flavours we have today!

The finer details

V vegetarian | **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.

H^A_RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB